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U. S. DEPARTMENT OF AGRICULTURE

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Issued:
October 5th, 1944

T-H-E F-A-M-I-L-Y C-A-N-T-E-E-N

"A National Meat Report"

ANNOUNCER: In wartime, as in peacetime, supplies of most foods fluctuate seasonally. Generally speaking, homemakers know that the principal foods in our diet are never in even supply, and they've learned to do their part in seeing that plentiful foods are used wisely, and that scarce foods are distributed fairly. One of the foods housewives are most interested in today is meat. Today, Mr. _____ _____of the War Food Administration's Office of Distribution is here to tell us about the meat situation, and what supplies we can expect for the next few months.

OFF. OF DIS. SUPERVISOR: In general, the War Food Administration expects more beef, adequate veal supplies, and less pork lamb and mutton for the civilian market. Those are the bare facts, of course...and there's a lot of background to the meat supply situation which I'd like to tell homemakers about.

ANNOUNCER: Suppose you start with beef, Mr. _____. I don't suppose we'll be having any more of those choice steaks and roasts in the next few months.

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OFF. OF DIS. SUPERVISOR: Very few. You see, most of the cattle have been coming to market directly from the range country without being fattened in the feed lots of the Mid-west. This means that a large amount of the beef will be of the Utility and Commercial grades.

ANNOUNCER: You mention cattle coming to market....are these marketing more or less than last year?

OFF. OF DIS. SUPERVISOR: We expect seasonally heavy marketings of beef cattle during October and November. Actually cattle slaughter this summer was 20 to 30% heavier than a year ago....and we are eating more meat per capita than before the war.

ANNOUNCER: In spite of heavy requirements for meat by our armed forces?

OFF. OF DIS. SUPERVISOR: Yes. Farmers and cattlemen have done an excellent job and in spite of the fact that the War Food Administration has increased the amount of meat which packers operating under Federal inspection must set aside for Government use, we'll continue to have beef in our meat counters.

ANNOUNCER: But according to what you've said, we will see a definite difference in the grade of beef in meat counters.

OFF. OF DIS. SUPERVISOR: And the reasons why there will be more utility and commercial grades of beef than usual are....high government requirements for beef and the fact that most of the cattle are moving directly to market and are not being fattened in the Mid-West.

ANNOUNCER: What about beef's little brother....veal?

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OFF. OF DIS. SUPERVISOR: Veal slaughter was heavy in the past summer and we expect it to continue heavy for the next few months.

ANNOUNCER: And will there be as much veal available for the next few months as there is now?

OFF. OF DIS. SUPERVISOR: Yes, that's right. Since the government doesn't require any veal to be set aside, most of the supply is available for civilian trade, and there will be as much on the market for a few months ahead as there has been in the past.

ANNOUNCER: It seems to me that beef and veal together must make up a pretty large part of the national meat supply.

OFF. OF DIS. SUPERVISOR: They do. This year, they'll probably account for about 45 percent of our total supply of meat. About 51 percent of our meat will be pork. Then lamb and mutton will make up the remaining 4 percent.

ANNOUNCER: But you said before that we won't be getting as much pork as we did.

OFF. OF DIS. SUPERVISOR: That's true. A few months ago, all cuts of pork were abundant...in fact, we were asking homemakers in some areas to buy more bacon. Now bacon and ham and pork loins are scarce.

ANNOUNCER: What's the reason for that, Mr. _____?

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OFF. OF DIS. SUPERVISOR: Well, one reason is that not nearly as many hogs are coming to market as a few months ago...and not as many as a year ago, either. Hog slaughter for October through December is expected to be at least 15 percent lighter than it was last year at this same time. Of course, last year at this time record numbers of hogs were coming to market. In fact, the hog population was greater than supplies of feed to support them.

ANNOUNCER: And as I recall, we've just passed through the season of light marketings.

OFF. OF DIS. SUPERVISOR: Yes. Beginning in late July and continuing through September hog marketing usually drops off. This year the seasonal drop has been larger than normal..because of very heavy marketing earlier this year.

ANNOUNCER: A great deal of pork must be set aside for military use, too.

OFF. OF DIS. SUPERVISOR: Yes it is. Federally inspected packers are now required to set aside about one-third of the pork they slaughter to meet military and other war agency requirements.

ANNOUNCER: How much of the pork is federally inspected?

OFF. OF DIS. SUPERVISOR: About 75 percent of it. And that means that about 25 percent of the pork supply must be set aside for government purchase.

ANNOUNCER: Is the government taking more than it did before?

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OFF. OF DIS. SUPERVISOR: No, ... As a matter of fact, government buying was heavier last winter than it is now. But the civilian supplies of pork will be smaller simply because production will be lower.

ANNOUNCER: How long will supplies of pork be low?

OFF. OF DIS. SUPERVISOR: As the 1944 spring pig crop starts moving to market in November there should be an improvement in supplies... but for the next few weeks, homemakers had better not count on baked ham for dinner. The choice of pork cuts will be limited.

ANNOUNCER: Will there be any leg of lamb or mutton chops to make up for that?

OFF. OF DIS. SUPERVISOR: No, lamb and mutton supplies will be short, too. The lamb crop is much reduced. Marketings are expected to be very much lower than the record slaughters of a year ago.

ANNOUNCER: Then there will be far less lamb and mutton than last year?

OFF. OF DIS. SUPERVISOR: Yes.....but there's some consolation. The heavy marketing season is coming up shortly, so supplies of lamb should be increased for the next few weeks.

ANNOUNCER: Mr. _____, what would you suggest homemakers do about the meat situation...since they can't always get the sort of meat they want.

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OFF. OF DIS. SUPERVISOR: Homemakers are learning, and have learned to be ingenious with the meats they get...and to produce delicious meals.

ANNOUNCER: Then would you say that homemakers can cook nutritious meals, and good-tasting meals with utility grade meats?

OFF. OF DIS. SUPERVISOR: I certainly would. Utility grade beef can be cooked a great many different ways...pot roast, swiss steak, stew, ground beef patties...just to mention a few ways... Most American homemakers know that utility grade meat is good to eat...and they know how to make it that way.

ANNOUNCER: I think you're right about that, Mr. _____. Is there anything else you have for our listeners about the meat situation?

OFF. OF DIS. SUPERVISOR: Here are several points to remember. Beef and veal constitute about 45% of our total supply. Pork makes up about half of our meat supply. Record marketings of cattle are expected in October and early November. And since most of the cattle are moving direct from the ranges to packing plants there will be more utility and commercial grades of meat in butcher shops. Fewer hogs are coming to market, but the period of heavy seasonal marketings is just ahead. As this pig crop comes to market, supplies will increase, but for the next few weeks supplies will be limited. The very nature of food production is that of a constant fluctuation in supply. Meat is a case in point.

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OFF. OF DIS. SUPERVISOR: (continued) Homemakers will find it advisable to have several cuts of meat in mind when ordering. And every good cook knows that utility meat can make the center of an excellent meal if it's cooked properly. So, here's where the cooking skill of homemakers can be used to make the best use of the meat we have.

ANNOUNCER: Thank you, Mr. _____ _____ of the War Food Administration's Office of Distribution for reviewing the meat situation for us.

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T-H-E F-A-M-I-L-Y C-A-N-T-E-E-N

"Another Onion Chapter"

ANNOUNCER: Many a good cook is noted for her seasoning. And this fall, there is lots of good seasoning available...most cooks' favorite spicer-upper.....onions. It's a good idea for homemakers to use as many onions in as many ways as possible...and here's Mr. _____ _____ of the War Food Administration's Office of Distribution to tell us why and how we can use onions.....

OFF. OF DIS. SUPERVISOR: Thanks, _____, and good morning (or afternoon). You know, onions have quite a colorful past...as well as a flavorful present.

ANNOUNCER: What do you mean?

OFF. OF DIS. SUPERVISOR: Well, experts think that onions first came from around Egypt...or the Southern part of Asia. And the first record of the use of onions is dated 5000 B.C.

ANNOUNCER: That gives them food seniority of some sort, doesn't it?

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OFF. OF DIS. SUPERVISOR: I guess it does...and here's something else interesting about onions. You know how they make your eyes water... well, the ancient Romans pulled a reverse twist on that... and used a poultice of onions and barley-meal as a cure for watery eyes.

ANNOUNCER: That may have been a good idea for the Romans...but I doubt whether many homemakers would want to try it.

OFF. OF DIS. SUPERVISOR: I don't imagine they would. But homemakers might want to try storing onions now for winter use.

ANNOUNCER: That sounds a good deal more practical. What's the best way to store onions, Mr. _____?

OFF. OF DIS. SUPERVISOR: A cool dry space with plenty of ventilation is the best for onion storage...like the attic, for instance.

ANNOUNCER: Or a storage closet?

OFF. OF DIS. SUPERVISOR: Yes...if homemakers have a regular space for storage use, the onions may be stored there. But there's another important requirement, too.

ANNOUNCER: What's that?

OFF. OF DIS. SUPERVISOR: Darkness. It should be dark where onions are stored... otherwise they sprout. And another thing that makes them sprout and get soft and whiskery is too much heat.

ANNOUNCER: What's the best temperature for onions to be stored at?

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OFF. OF DIS. SUPERVISOR: It's better for the temperature to be between 32 to 55 degrees. And of course, they should never be in a temperature below freezing...or they'll be ruined.

ANNOUNCER: So onion storage space should be cool, but not freezing and not too warm, dry...and dark...

OFF. OF DIS. SUPERVISOR: And d on't forget ventilation. That's important too. As a matter of fact, a market basket which can be hung from the ceiling is a good container for stored onions. The openings in the wicker work allow the air to circulate... and the onions keep better.

ANNOUNCER: Sure you haven't forgotten anything?

OFF. OF DIS. SUPERVISOR: I don't think so...Oh, yes...before onions are stored they should be carefully inspected...one onion with a little bruise or rot can spoil a whole basketful. So home-makers should take out the soft onions, or ones which are already sprouting, and use them right away.

ANNOUNCER: And I bet the ancient Romans didn't have anything as practical as that to suggest.

OFF. OF DIS. SUPERVISOR: That's where you're wrong, _____. The Romans stored onions in corn or chaff to keep them from touching each other and sweating. That's what causes the rot, you know.

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ANNOUNCER: But if homemakers make sure that the onions they store are dry and clean, then they won't rot.

OFF. OF DIS. SUPERVISOR: That's right. Either way is good...but it's interesting to know that the Ancient Romans valued onions as much as we do...and took steps to keep them from spoiling.

ANNOUNCER: I don't know why the ancients liked onions so much... but I sure know why I do!

OFF. OF DIS. SUPERVISOR: You mean because they're so good to eat?

ANNOUNCER: And because they make other foods taste better, too. Why can you imagine stew without onions...or hamburger without onions?

OFF. OF DIS. SUPERVISOR: No, that's pretty hard to imagine. And you've hit the nail on the head, _____. One reason onions are so valuable to the homemakers is that they do make quite commonplace foods taste like something new and different. And as for stew and hamburger...well, wise homemakers know that onions are a boon to utility meats.

ANNOUNCER: I don't know much about utility meats, Mr. _____, but I do know that I like onions...raw onions...in sandwiches... with strong cheese.

OFF. OF DIS. SUPERVISOR: The thought bowls me over! But you know, more men seem to like raw onions than any other spicy food. Or cooked onions for that matter. Myself, I like Westerns.

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ANNOUNCER: What are Westerns? Sound like a side of steer, and a couple of saddles all cooked up together with an onion.

OFF. OF DIS. SUPERVISOR: No, it's just eggs...but the onions are there. It's a good snack...and easy to make, too. Just beat up three eggs, and add water, beat 'em again, throw in brown chopped onions, and some chopped meat...and cook the concotion until the eggs set...makes a wonderful sandwich.

ANNOUNCER: Sounds that way...and sounds as though that's a good dish for using up leftovers too.

OFF. OF DIS. SUPERVISOR: Sure...you can use vegetable juice instead of the water in beating the eggs...and use leftover vegetables, to brighten up the color and the flavor. Some cooks like to use green pepper in that recipe.

ANNOUNCER: That sounds mighty good. Any more onion suggestions?

OFF. OF DIS. SUPERVISOR: Not unless you'd like to drink an onion?

ANNOUNCER: Drink an onion? What's the joke?

OFF. OF DIS. SUPERVISOR: Just another custom of the ancient Romans...they used to use onions to prevent thirst...desert travellers found them very good for that...and so did soldiers on long marches.

ANNOUNCER: That's interesting...but onions are hardly as thirst-quenching as some other things I know of.....

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OFF. OF DIS. SUPERVISOR: And another use the Romans made of onions was in the cure of snakebite.....

ANNOUNCER: Say, onions really got around in those days, didn't they?

OFF. OF DIS. SUPERVISOR: And they can get around these days more than they do, if homemakers will buy more onions now...use them more, and store them for the winter. Onions are in plentiful supply and they're good to eat...by themselves, or as flavoring in other foods. If homemakers want to make the most of plentiful food supplies and use them wisely, they should buy and use more onions today.

ANNOUNCER: Thank you, Mr. _____. Listeners, you have just heard Mr. _____ _____ of the War Food Administration's Office of Distribution.

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T-H-E F-A-M-I-L-Y C-A-N-T-E-E-N

"Sweet And Plentiful"

ANNOUNCER: Roses are red, violets are blue...potatoes are sweet... and sweets are plentiful. Valentine's Day is a long way off...and maybe sweet potatoes aren't the most sentimental vegetable...but that little verse is true. Sweet potatoes are plentiful now. And today, Mr. _____ _____ of the War Food Administration's Office of Distribution is going to tell us about that American vegetable.

OFF. OF DIS. REPRESENTATIVE: You're right when you call sweet potatoes American, _____. The story goes that Columbus discovered them along with America. And they're supposed to have been among the riches of the New World that he took back to Queen Isabella.

ANNOUNCER: I'd always heard that sweets came from China originally. Of course, I don't want to argue with you.....

OFF. OF DIS. REPRESENTATIVE: You may be right..some accounts do say that...and still others say that they're native to South America...but any way at all, I think Americans can claim sweet potatoes because they've come to be traditional holiday fare right here.

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ANNOUNCER: And from what I hear, we're going to have plenty of them for this year's holidays.

OFF. OF DIS. REPRESENTATIVE: Yes, heavy supplies of sweets are coming in right now... and especially from along the Eastern Seaboard. And as usual, the storage space problem has a lot to do with our getting lots of sweet potatoes in our local markets.

ANNOUNCER: Not enough space for storing sweets?

OFF. OF DIS. REPRESENTATIVE: And limited curing facilities, too. You see, unless sweets are properly cured and stored, they won't keep very long... so they have to be put on the market for consumers, or they'll be wasted.

ANNOUNCER: Can homemakers store enough sweets to last through the winter?

OFF. OF DIS. REPRESENTATIVE: I wouldn't recommend it. Sweet potatoes have to be cured a certain way and stored a certain way...and they're best handled on a large scale. And homemakers certainly shouldn't try to store uncured sweets for any length of time. But they will keep two or three weeks at home... so you can buy a supply that far ahead.

ANNOUNCER: That sounds like a good idea...sweet potatoes are good to eat...and they'll make a welcome addition to our meal table.

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OFF. OF DIS. REPRESENTATIVE: You know, _____, you've got something there. There are lots of ways to cook sweet potatoes...but not just as a vegetable. They can be part of a main dish...or even dessert.

ANNOUNCER: Quick change artists, eh? Are they as good from a food value point of view as they are good--tasting?

OFF. OF DIS. REPRESENTATIVE: That they are. Sweet potatoes are in Group One of the Basic Seven Food Groups...that's the one that includes leafy, green, and yellow vegetables. And like the other foods in Group One, sweets are high in an important vitamin.

ANNOUNCER: Leafy, green and yellow vegetables...I know...Vitamin A!

OFF. OF DIS. REPRESENTATIVE: That's right. And Vitamin A is important, among other things, for normal vision, for building up general resistance, for keeping the skin in good condition...and for just general good digestion.

ANNOUNCER: Go on, go on...what other food values do sweet potatoes have?

OFF. OF DIS. REPRESENTATIVE: Well...they furnish Vitamin C, other vitamins, and some iron. And besides, sweets are an excellent energy food ...that is, they're rich in starch and sugar. That's a very strong point in their favor by the way... the fact that they're such an economical source of those nutrients.

ANNOUNCER: But it isn't economical to buy the sweet potatoes, complete with all those food values, and then waste them, is it?

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OFF. OF DIS. REPRESENTATIVE: It certainly isn't...and food values in sweets, like in other vegetables are easily wasted by the wrong sort of treatment. The vitamins and minerals in sweets lie close to the skin...so if they're peeled carelessly, most of these values may be lost.

ANNOUNCER: And if they're overcooked, then you might lose the vitamins.

OFF. OF DIS. REPRESENTATIVE: That's exactly what happens when homemakers use too much water for cooking, or cook vegetables too long. But of course that can easily be avoided.

ANNOUNCER: By using very little water...and by cooking them just until they're done, and no more.

OFF. OF DIS. REPRESENTATIVE: The two best ways of cooking sweet potatoes...that is, the ways which conserve the most vitamins and minerals, are boiling in the jackets...and baking. There's nothing better than a baked sweet...and naturally, you eat the skins, too.

ANNOUNCER: And if you boil them in the jackets, you can have them mashed or sliced, can't you?

OFF. OF DIS. REPRESENTATIVE: That's right. Boiled sweets can be used to make lots of interesting dishes...and another feature which should appeal to thrifty homemakers...leftover sweet potatoes can be used to make anything from a main dish to dessert.

ANNOUNCER: Let's hear about some of these main dishes.

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OFF. OF DIS. REPRESENTATIVE: They're really good too. I'm going to mention some of them to you but I'm not going to give actual recipes.

ANNOUNCER: It would be a good idea to send our listeners the recipes if they want them. Then they can make some of these sweet potato dishes at home.

OFF. OF DIS. REPRESENTATIVE: An excellent suggestion and we'll do just that. Some of the sweet potato dishes around which you can center your meals are sweet potato cakes using leftover meats or cooked bacon. Then sweet potato and apple scallop make a tasty, easy-to-prepare addition to any meal. And now that apples are plentiful...that's a specially good combination. Then of course you can serve hash browned sweet potatoes or sweet potato puffs.

ANNOUNCER: They sound good and I'd want to add baked sweet potatoes to that list. While it may not be a main dish, it's a favorite and just right for these Fall days.

OFF. OF DIS. REPRESENTATIVE: And I'll add another...its sweet potato pudding.

ANNOUNCER: Pudding?

OFF. OF DIS. REPRESENTATIVE: Yes, sweet potato pudding and it's delicious, too.

ANNOUNCER: I'll look that one up on the leaflet of sweet potato recipes we're going to send our listeners before I comment. I heard you mention another sweet potato dessert.

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OFF. OF DIS. REPRESENTATIVE: Yes indeed. Sweet potatoe pie baked in a pie shell for 30 to 40 minutes is delicious. You'll like it, I'm sure.

ANNOUNCER: That really makes me think that the Polynasians didn't labor in vain.

OFF. OF DIS. REPRESENTATIVE: Polynesians???? What have they got to do with sweet potato pie?

ANNOUNCER: Well, some historieans say that the Polynesians carried sweet potatoes 1500 miles in their long boats across the Pacific, from American shores...so that they could grow them in the South Sea Islands.

OFF. OF DIS. REPRESENTATIVE: That's a romantic background for sweets, all right...but it doesn't sound nearly as exciting to me as...well, for instance, hash-browned sweet potatoes.

ANNOUNCER: Say, that does sound pretty good? How do you make those?

OFF. OF DIS. REPRESENTATIVE: I could tell you and our listeners all about it, _____, but as a matter of fact, there's a leaflet that contains that recipe and several other good sweet potato recipes...so maybe you can look at a copy of that instead... and tell our listeners to send in for their copies.

ANNOUNCER: Sweet potato recipes! That sounds like a handy thing for homemakers. And our listeners can get it by writing to Station _____, Address _____, and asking for "Sweet Potato Recipes".

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OFF. OF DIS. REPRESENTATIVE: And here are some important points to remember about sweet potatoes. First of all, they're plentiful right now. They're reasonably priced, and they can be used for everything from a main dish to a dessert. Sweet potatoes are nutritious, and sweet potatoes are good to eat. So buy plentiful sweet potatoes now...and help make Food Fight For Freedom!

ANNOUNCER: Thank you, Mr. _____ _____ pf the War Food Administration's Office of Distribution. For your copy of "Sweet Potato Recipes", send your name and address to station _____. Ask for "Sweet Potato Recipes". This leaflet will be sent to you as soon as possible.

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T-H-E F-A-M-I-L-Y C-A-N-T-E-E-N

"What's A Stockpile?"

ANNOUNCER: During the war, our vocabulary has taken on some new words we never used before. Some of them have come to be familiar...some are technical, and seem very remote from our everyday existence. One of those words is stockpile...and it's a word which has aroused a lot of curiosity. Actually, stockpiles of food have a great deal to do with every one of us...and more to do with Mrs. Homemaker's problems than she suspects. Mr. _____ _____ of the War Food Administration's Office of Distribution is here today, and he's going to tell us what stockpiles are...and what they mean in terms of everyday eating.

OFF. OF DIS. REPRESENTATIVE: First questions first, _____. What are food stockpiles? They're exactly what they sound like...reserves of food maintained by the government to meet wartime needs.

ANNOUNCER: When you say wartime needs, do you mean the needs of our fighting men abroad and our allies?

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OFF. OF DIS. REPRESENTATIVE: Partly. But more than that, some reserves must be built up to protect armed forces and civilians alike against hardship...they must be built up at the time when the food is produced, to keep on hand for a season when production is slack.

ANNOUNCER: How are those reserves built up, Mr. _____? How big are our food reserves?

OFF. OF DIS. REPRESENTATIVE: Those are questions that people ask all the time, _____. I can answer you partly by telling you that although these food reserves might seem enormous to a homemaker with a family of three to feed....they're small in proportion to the amount needed to feed our entire population. And to answer your other question, I'll have to review briefly some of the other phases of wartime feeding.

ANNOUNCER: Please do that...if it's the answer to our questions.

OFF. OF DIS. REPRESENTATIVE: Well, to begin with the War Food Administration's principal job is to see that the food produced in this country gets to the places where it will do the most good. That starts with getting together information on the amount of food at hand, and how much is expected to be produced, during the next three months, six months, or a year.

ANNOUNCER: That sounds like a big job.

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OFF. OF DIS. REPRESENTATIVE: It is...and that isn't nearly the end of it. The next step is to decide where the food shall go...of course we must meet the needs of our military forces and U.S. civilians first, and then those of our allies. It's pretty hard to calculate how much food will be available. You may ask farmers to produce a certain amount...and then get a far larger or smaller production than you expect or need.

ANNOUNCER: Depending on the weather and all of the other things that make or break a crop?

OFF. OF DIS. REPRESENTATIVE: That's right. So in order to have enough food, you have to take the chance of having too much. Then, once the War Food Administration knows how much food is available, there's the big job of seeing that it gets where it's most needed. And that means purchasing, transportation storage, and frequently, processing. And it means issuing food orders.

ANNOUNCER: How do food orders affect the food stocks?

OFF. OF DIS. REPRESENTATIVE: Well...for example...one food order makes sure that our cold storage and freezer space is used to its best advantage. It limits the length of time that food can stay in cold storage. That means that food supplies keep moving, and that much-needed space is provided for other foods... and it prevents the loss of valuable foods through spoilage.

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ANNOUNCER: What other types of food orders are there?

OFF. OF DIS. REPRESENTATIVE: There's the kind that makes certain that the men and women in uniform have turkey for their Thanksgiving and Christmas dinners. And still another type takes special action in regard to certain foods...like the one which requires the enrichment of bread. Of course, food orders like the one I've just mentioned are temporary...and they're rescinded just as soon as the food situation makes it possible.

ANNOUNCER: The War Food Administration must have had to buy large quantities of food to carry on this program.

OFF. OF DIS. REPRESENTATIVE: It did. The foods have gone to our armed forces and our allies...and as I said before, some have gone into the reserves which must be kept up to protect our armed forces and civilians against hardship.

ANNOUNCER: How long would you say food stocks are kept in reserve?

OFF. OF DIS. REPRESENTATIVE: Well, you see, government food stocks are tailored to fit changing needs. Like all good food merchants, the War Food Administration turns over stocks three or four times a year...and maintains no more at one time than wartime needs require.

ANNOUNCER: That's a pretty good turnover.

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OFF. OF DIS. REPRESENTATIVE: As an example...on March 1st, there were 650 million dollars worth of food on hand...and in the next four months, just about that much was shipped to our allies. Of course, some foods have a faster turnover than others.

ANNOUNCER: Mr. _____, you said before that stocks of food are tailored to meet changing needs. Now it seems to me that the constantly changing conditions of war should make it possible for some of those food reserves to be cut down.

OFF. OF DIS. REPRESENTATIVE: And that's what happens. From time to time some foods are returned to normal trade channels...and eventually they reach the grocery shelves, where Mrs. Homemaker finds them.

ANNOUNCER: Do homemakers know that some of the food they buy was once a part of the national reserve?

OFF. OF DIS. REPRESENTATIVE: No, they don't...because the packages and cans look exactly the same as the others on the shelf.

ANNOUNCER: What foods from the stockpiles have homemakers already bought?

OFF. OF DIS. REPRESENTATIVE: The War Food Administration has already sold back to the food trade a considerable quantity of raisins, canned corn, canned peas, and beans...to mention just a few foods. And probably some of these cans are standing on pantry shelves right now.

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ANNOUNCER: I know that our homemaking listeners are interested in seeing one way that food stockpiles affect their own kitchens. Are there others?

OFF. OF DIS. REPRESENTATIVE: Yes, there are. The process of government purchase of foods, and building up of food reserves helps to keep food supplies evenly distributed the year around.

ANNOUNCER: For instance?

OFF. OF DIS. REPRESENTATIVE: Well, for instance, take butter. Under the purchase program for butter, the War Food Administration buys it only in the peak production season.

ANNOUNCER: That's from April through September....

OFF. OF DIS. REPRESENTATIVE: Right. All the butter for shipment to our armed forces and our allies is bought during the spring and summer months wnen production is at its highest...and none is bought during the fall and winter, when production is low.

ANNOUNCER: How does that work to the consumer's benefit?

OFF. OF DIS. REPRESENTATIVE: That means that during the months of low production, civilians get all the butter that's currently produced.

ANNOUNCER: I see...if the purchases weren't adjusted to production... then civilian supplies would be fairly high in summer, but very low in the winter months.

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OFF. OF DIS. REPRESENTATIVE: Exactly...but under the purchase program, supplies for civilians are fairly constant from month to month.

ANNOUNCER: And that certainly sounds like a most practical method of keeping supplies on an even keel.

OFF. OF DIS. REPRESENTATIVE: So you see, our wartime food reserves actually affect the eating of every one of us. And here are some important points to remember. First, stockpiles are reserves of food maintained by the government to protect our armed forces and civilians alike against hardship in seasons of low food production. Second, those food stocks are tailored to meet changing wartime needs..... food ..... Some of the foods are released into normal trade channels so civilians can buy them...and the food stocks are turned over three or four times a year. Finally, the purchase program and the maintenance of food reserves helps to keep food supplies constant and evenly distributed...and it makes sure the foods go where they're most needed.

ANNOUNCER: Thank you, Mr. _____. You have just heard Mr. _____ of the War Food Administration's Office of Distribution.

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